



SERGIO MOTTURA

ORVIETO SECCO D.O.C.

Classification: Orvieto dry D.O.C. (Controlled Origin Denomination).

Grapes: Procanico 45%, Verdello 25%, Grechetto 20%, Rupeccio 10%

Vineyard: One of the oldest of Italian white wines, the grapes used for this wine are Organically grown in Sergio Mottura's vineyard in Civitella d'Agliano. Each variety is cultivated and vinified separately. Procanico has sparse bunches and is very resistant to rot: a reddish-gold in color, it produces a limited yield but has great character; Verdello, with dark green compact bunches, has perfect acidity and delicate, elegant aromas; Grechetto (our favorite variety, of which three different clones have been selected) boasts rich aromas - heady and lingering - and a full persistent body; Drupeggio or Rupeccio has a flowery aroma and a velvet-smooth body.

Vinification: Organically-grown and-harvested grapes are fermented in stainless steel at a constant temperature of 18°C - 20°C. The wine is then left to rest on its lees for several months.

Maturation: In stainless steel containers.

Refining: In bottle for two months.

Accolades: Gambero Rosso "Vini d'Italia 2013"
(Italian Winemaker of the Year)

Analysis Alcohol 13%, acidity 5.60 g/l

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*Imbottigliato
dal viticoltore*
SERGIO MOTTURA
Castello D'Agliano (VI)
ITALIA



2008



ORVIETO

Denominazione di Origine Controllata

SECCO

75cl e

L-2098

13%vol